

## Happy Mother's Day!

*A complimentary glass of champagne will be served to all mothers.*

### APPETIZERS

#### Escargot a la Bourguignonne

*classic baked French style large snails | 12*

#### Shrimp Cocktail Martini

*horseradish-dill Courvoisier cognac  
cocktail sauce | 13*

#### Foie Gras

*A+ Hudson valley, 20 years aged balsamic,  
red currant jam and California fig reduction | 20*

### SALADS

#### Organic Spring Mix Salad

*feta, pear and oven roasted beets,  
house made champagne vinaigrette | 9*

#### Classic Caesar Salad

*California romaine tossed in CuiZine  
Caesar dressing, Pecorino Romano cheese,  
herbed pretzel croutons | 9*

### ENTREES

#### Broiled Main 8oz. Lobster Tail, Side of Butter | MKT Price

#### Red Snapper En Papillote

*classic French style steamed fresh red  
snapper in parchment paper, assorted  
sliced vegetables, saffron fish reduction,  
fresh thyme and rosemary sprigs | 33*

#### Coconut Crusted U-10 Scallops

*fresh U-10 scallops coconut crusted, mango  
chutney, sriracha aioli, organic green  
peas, smoked Amira basmati rice | 31*

#### Frenched Double Bone-in 12oz. Harplens Farm Pork Chop

*grilled fresh Harplens farm bone-in  
pork chop, rich Hunter sauce | 30*

#### Chicken Oscar

*double breast chicken stuffed with cream  
cheese, asparagus and lump crab meat  
lightly panko bread crumbed and bake to  
perfection, fettuccine supreme sauce | 28*

#### Chateaubriand

*tender roasted carved fillet of beef tenderloin,  
choice of Bernaise or Gorgonzola sauce | 45*

#### Cabernet Braised Short Ribs

*3 hours braised beef short ribs, red  
wine demi glace, asparagus | 30*

### DESSERTS

#### Flourless Pomegranate Chocolate Cake

*rich chocolate cake, pomegranate pearls,  
shaved Ghiradelli chocolate | 8*

#### Bread Pudding

*pecan bread pudding, Jack Daniels sauce,  
French vanilla ice cream | 8*

#### Trio Creme Brulee

*orange, biscotti and chocolate  
flavored brulee, fresh berries | 8*